

About Grease Interceptors....

Grease interceptors should be designed and installed in accordance with the Uniform Plumbing Code, and the International Association of Plumbing and Mechanical Officials (IAPMO).

Be sure to contact the City's Department of Environmental Services, for information. Call 692-5137 or go to: www.honolulu.gov/env/rc.

Garbage disposals are allowed but strongly discouraged, since the food will fill a Grease interceptor with solids, resulting in increased pumping frequency and higher maintenance costs.

Install strainers on sinks, dishwashers and floor drains to prevent solids from entering grease interceptors. Educate kitchen staff to not remove drain screens. Captured food solids can be recycled or disposed of as solid waste.

Grease interceptors and good grease management practices are still required if you have a septic tank or cesspool.

Be sure your equipment is regularly maintained. Grease interceptor cleaning procedures are outlined in the Rules Relating to Grease Interceptor Program Compliance.

Keep records of (1) when and how much used oil is collected, (2) when grease interceptors are

inspected, (3) when and who cleaned the interceptor and (4) where the material from the interceptor was taken.

All potential grease-carrying drains should connect to the interceptor—including mop sinks, woks, wash sinks, prep sinks, utility sinks, pulpers, dishwashers, pre-rinse sinks, can washes, and floor drains in food prep areas.

Some technologies or “miracle cures” don’t eliminate the problem---they just result in grease accumulations further down the sewer line. Emulsifying agents (eg. chemicals or soaps) are prohibited for use as an interceptor additive or treatment. Check the vendor’s references and ask the City’s Regulatory Control Branch, Department of Environmental Services, for information. Call 692-5137 or see www.honolulu.gov/env/rc.

Look in the yellow pages under **“Grease Traps”** or **“Greases”** and talk to a reputable company about how to properly manage your grease interceptor to save you money. Be sure the company is permitted by the City & County of Honolulu to provide this service and periodically verify the company’s permit status. Permitted companies are listed at www.honolulupretreatment.com or call the City’s Environmental Concern Line at 692-5137.

By doing your part, you will help to protect Hawaii’s pristine environment. And you can save money by using many of these cost-saving tips! The City wants to be a good business partner. Call us for advice and help Protect Our Waters...for Life!

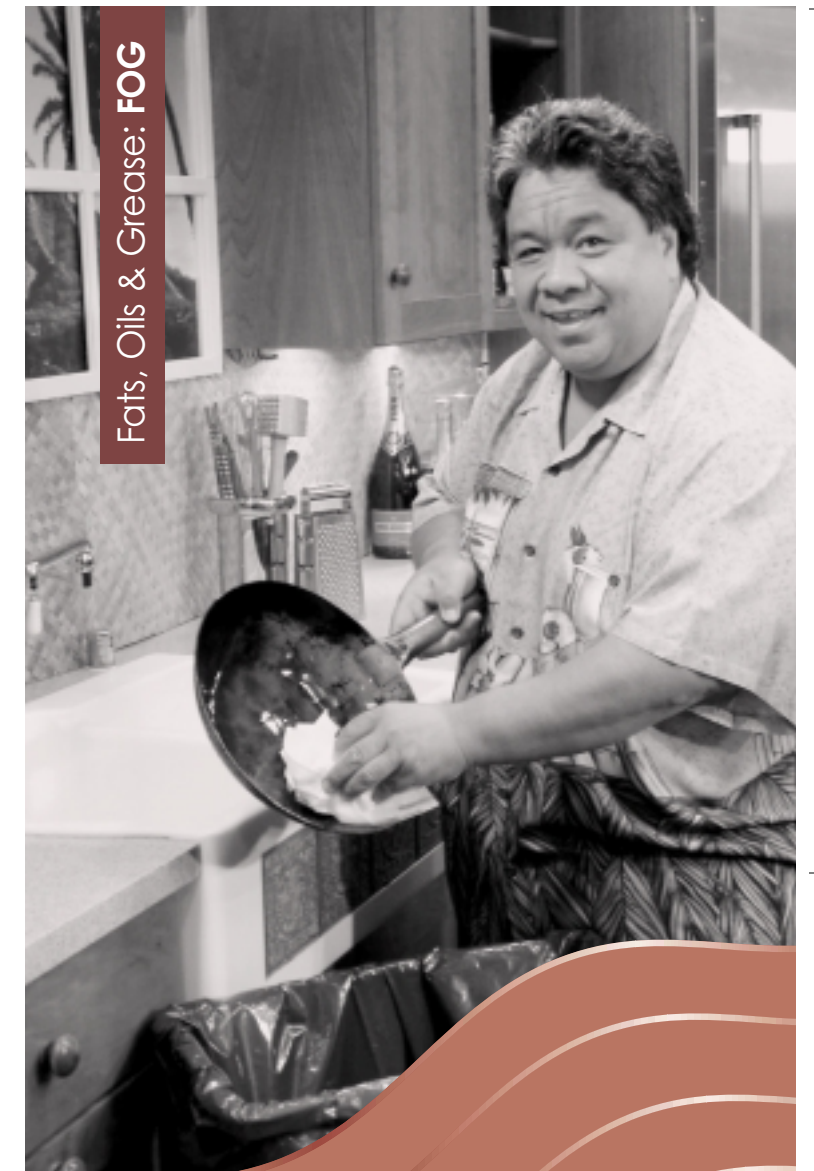


Department of Environmental Services
Regulatory Control Branch
692-5137
www.honolulu.gov/env/rc



CITY & COUNTY OF HONOLULU
DEPARTMENT OF ENVIRONMENTAL SERVICES
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Fats, Oils & Grease: FOG



The Food
Industry Can
Help Protect
Our Waters...
For Life



Public Enemy Number One—FOG!!

What is FOG?

Fats, Oils and Grease—known collectively as FOG—represent the most serious enemy of our public sewer lines.

When FOG is dumped down the drain, it goes straight into our sewers and forms large, thick grease balls that clog the pipes. Clogged pipes can result in spills, creating environmental problems, Traffic tie-ups, or even flooded businesses.

Commercial food handling facilities contribute greatly to FOG build-up in our sewer lines because of the amount of grease used in cooking and other food prep work. We need your help to keep Hawaii's environment clean and beautiful. This is why we have required certain commercial facilities to install appropriately-sized grease interceptors—to stop the FOG before it reaches our sewer lines!

If you are a food processing facility and do not have a grease interceptor, please contact our office immediately. We will evaluate your operation to determine if you need an interceptor. Call the Department of Environmental Services' Regulatory Control Branch at 692-5137.



Why We Have Developed New Rules:

Past grease control regulations for commercial food handling facilities did not sufficiently prevent grease from clogging the lines and causing sewage spills, so the U.S. Environmental Protection Agency initiated enforcement action to improve the situation.

In order to be in compliance with these federal permits, the Department of Environmental Services has adopted new rules relating to the grease interceptor program. One of the most significant changes was the establishment of grease interceptor sizing criteria for commercial enterprises. Contav

The Department of Environmental Services is currently offering presentations to explain the new requirements to businesses. For information call 692-5156 or check the web site at www.pretreatment.com.

Meantime, here are some tips to help you keep our environment clean and to save money!

Fats, Oils and Grease – known collectively as FOG – represent the most serious enemy of our public sewer lines.

When cooking with grease and oil...

Strain or filter oil in deep fryers to extend the life of the cooking oil. Check with the State Department of Health-Sanitation Branch (586-8000) for cooking oil quality standards.

Control the temperature of deep fryers to prevent the oil from scorching and extend its life. The less oil in the grease interceptor means saving money in pumping and in new oil purchased!

Remember that grease is valuable to others. Grease and oil can be recycled into other valuable products. See your yellow pages for "Grease Traps" or "Greases."

Easy does it! Instruct staff to be conservative about the use of FOG in food preparation.

Keep FOG & food waste out of your drain lines...

Recycle food waste. Don't use your garbage disposal to grind it up and flush it down the drain.

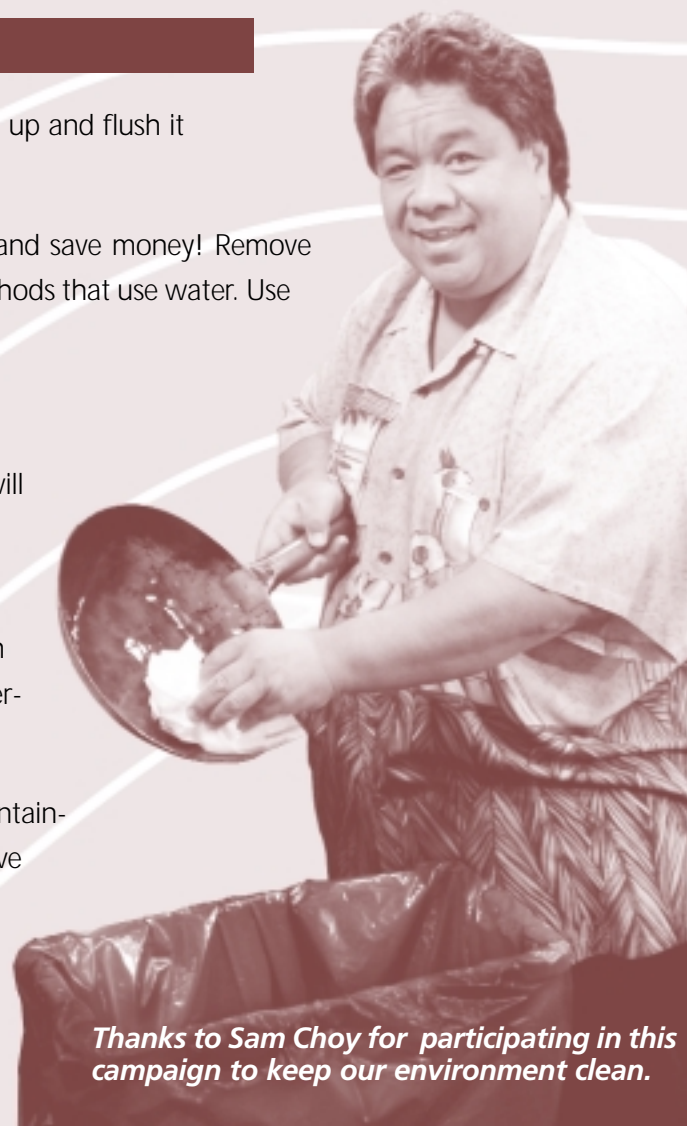
Use dry cleanup to reduce water consumption and sewer use and save money! Remove food waste by scraping, wiping or sweeping before using wet methods that use water. Use rubber scrapers to remove FOG from cookware.

Use absorbent paper to soak up FOG under fryer baskets.

Use paper towels to wipe down work areas. Cloth towels will accumulate grease that will eventually end up in your drains when washing.

Minimize the use of dish soap in dishwashing operations. Dish soap emulsifies FOG and enables it to pass through a grease interceptor. It will later coagulate in the sewer lines.

Dump your cooking oils and leftover grease into a storage container—like a barrel instead of down the drain. This means you will have to call that grease pumping company much less often to clean your grease interceptor. And you can call a rendering company to come pick up the grease and oil you collect.



Thanks to Sam Choy for participating in this campaign to keep our environment clean.